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READERS—

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Clip Table of Contents and number in order of preference. Send to us at Roberts Hall, Ithaca, N. Y.

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The Unpoisoned Apple

By Arthur E. Durfee '40

WHEN Snow White bit into the poisoned apple, she fell into a deep sleep. Nowadays consumers mistrust sprayed apples, as they do not expect a Prince Charming to come to the rescue. Looked at from any angle, the spraying of apples is only a necessary evil; it costs the farmer a lot in actual cash and in time spent applying the sprays, and then there is the high additional cost of washing the apples to remove the spray residues before the fruit can be sold. At the present time the problem of washing fruit is attracting a great deal of attention, and endeavors are being made to save the farmers this expensive operation.

It is readily acknowledged that spraying of fruits is absolutely necessary and that in order to be effective, the sprays must have adhesive properties. As a result, the spray residues are often difficult to remove properly. The lead which is combined with the arsenic is an adhesive substance and it is also a poison. Thus, the problem that arises is to control pests and produce sound fruit, have that fruit clean and safe for consumption, and yet cause the farmer no unreasonable expense.

THREE different solutions to this problem have been attempted: First, the producers have tried to "get by" by using fewer sprays or modified schedeules. At the present time, Cornell Extension Bulletins concerning fruit production in the Hudson Valley contain suggested schedules for those who desire to obtain a maximum of protection without running into difficulties from excessive spray residues. These schedules prescribe a minimum number of arsenical sprays; the remainder of the applications necessary for control consist of the non-poisonous fixed nicotine compounds. These are not guaranteed to be as effective as the arsenical sprays, but are suggested as the only alternative when the apples cannot be washed. Samples taken in the Hudson Valley showed that where the modified schedules were used, less than one per cent of the apples were over the tolerance. Thus the problem is to control the insects with the modified schedule. It is interesting to note here that the extension bulletins for producers in Western New York do not even suggest a modified schedule because of the heavier infestations of codling moth and other fruit pests. Consequently, these farmers, out of necessity, are better equipped to wash their apples.

The second method of solving the problem has already been mentioned; namely, washing the apples. This is the only recourse when the apples have been sprayed and will not meet the tolerances which are: 0.01 grain of arsenic trioxide, 0.018 grain of lead, and 0.01 grain of fluorine per lb. of fruit. (The Food and Drug Administration has recently appointed a committee to review the research program on the toxicity of lead and arsenic).

IT costs from three to five cents per bushel to wash apples and many western storage concerns wash the apples free because it requires only one additional step in handling them as they are packed. However, the main difficulty with washing is that it bruises the apples; McIntosh and Delicious are especially susceptible to bruises and stem punctures. Since the washed apples are not only bruised but their natural bloom is gone, the loss in value due to washing has been estimated to be as high as twenty-five cents per bushel. When this is added to the actual cost of the washing, we can readily see why apple growers object to washing their fruit.

When it is realized that modified spray schedules are not sufficiently effective in heavily infested areas and that washing is not only expensive, but lowers the value of the apples, the third method of meeting the problem should come to mind. Non-poisonous substitutes for the arsenic sprays must be found.

Workers at Cornell and the Agricultural Experiment Station at Geneva are carrying on research which they hope will bring to light substitutes for the arsenic sprays. An annual sum of $10,000 has been appropriated by the New York State Legislature for use at Cornell for investigating the possible substitutes for poisonous insecticides. This work is being done by Dr. Roy Hansberry, entomologist, and Dr. L. B. Norton, chemist. Besides the work at Cornell, there is a great deal of research being done in colleges all over the United States, and by the Federal government in an attempt to solve the problem.

IN addition to this public work, several commercial companies are supporting fellowships at colleges to further the work. One worker, H. G. Guy, at the University of Delaware has tested over 800 different chemicals; and the Federal Division of Insecticidal Investigation, has tested an even greater number of compounds, many of which are entirely new materials. As at Cornell, the work is done cooperatively between chemists and entomologists. A group of chemists under R. C. Roark prepares the compounds which are then tested by the group of entomologists under L. A. Hawkins.

The materials that are being most generally investigated may be divided into two classes; the synthetic chemicals and the plant products. Among the synthetic chemicals, phenothiazine has given good results in the dry of the Northwest, but has been less successful in regions where there is more rainfall. It burns the workers applying it as a spray, and it darkens the foilage so that the fruit does not ripen as well; nevertheless, it is the first promising synthetic material to be found. Another group of synthetic products, the thiocyanates, are mainly contact rather than stomach poisons and have not proved very useful for the control of the codling moth.

A THIRD group, the nitro-phenols, because of a tendency to burn the foliage, have been used mainly on dormant trees. These are but three of the better known synthetic materials and will serve to emphasize the possibilities to be developed.

In the second class, the plant products, rotenone, pyrethrins I and II, and nicotine (obtained respectively from Derris, Pyrethrum, and tobacco) are outstanding. The work under Dr. Hansberry at Cornell is to be centered on the nicotine compounds because, to date, they have been the most promising of all the non-poisonous sprays. Since the nicotine materials have been rather expensive, it is hoped that a product can be found that will eliminate some of the objections to the fixed nicotines now on the market and thereby increase the consumption so the cost would be more compatible with the market price of the fruit crops.

'Apple Polish'

As Told By A Senior

WHEN students get into a "bull session" they talk of many things—and apple polish is often a topic. Here at Cornell, just as with the commodity dollar, compulsory drill, and Sebela Wehe, there are two schools of thought on apple polish. Some students say that they can never bring themselves to this degrading practice, and never is a strong word. Yet others recite in glee every succesful effort they make at burnishing the ripe and pink-cheeked apple. Let us cast the light of serious reflection on the matter.

Apple polish, of course, is no by-product of the apple industry. If you must have a definition, we shall call it an applied science, involving the principles of psychology, sociology, and rhetoric, in shorter words, flattery a la campus. Students, indeed, often place more faith in apple polish than in apples, and have converted the old saying to read, "An apple polish a day keeps the bust notice away."

Here at Cornell, apple polish is a problem, especially to those who don't know how to use it, and to those who don't know how to take it. On the other hand, it is no problem to the person adept in its practice, nor to the person who doesn't recognize it when it is applied to him. But to be fair to all, we should recognize the existant situation, and see what can or should be done about it.

WHY does the close observer on the campus see so much apple polishing? Undoubtedly it is because it is such a useful art, or science, if you prefer. Look about you at the campus activities and you will find its lustre everywhere. It brightens the gloomy halls of Goldwin Smith, its luminous fire shines like a firefly beacon in Comstock, it sheds a grade A light on pages of statistics in Ag Economics, in Ithaca's usual weather it glistens up from the pavements in the long walk up to An Hus and Dairy

Oh, yes, obviously the student's first thought in the use of apple polish is to get next to that professor or instructor and make a few tongue-wagging minutes boost up the marks dragged down by lack of study, or to cap off a course with a really high grade. This is the recognized field, so much so in fact, that any student seen talking with his instructors is immediately tagged and labeled an apple polisher by his fellows.

But this is not the only danger the would-be polisher runs. The old saying holds true: you can fool some teachers all of the time, all teachers some of the time, but not all teachers all of the time. The slick apple polisher can ply his trade safely here and there, but not everywhere. Sooner or later, while gunning for a fair mark, he will meet his Waterloo. Instructors are not often blind to the game that is being played. The moment the student comes close, and wets his lips in preparation for a little chatter, the professor too, has his tongue in his cheek, and the result at best is a draw.

AS a result of the persistence of a few, the faculty regularly expect the students to attempt to apple polish. Now like the "red menace" in politics, "apple polish" has become a stock phrase used by faculty and students alike for any behavior not easily understood. It is really an unfortunate situation. Many students, who have a genuine interest in what their instructor can say to them, are rebuffed by the seemingly indifferent or skeptical reception they receive. The instructor alone cannot be blamed, as one wordy student leaves him, he naturally turns to the next with forebodings, and suspicion of more to come.

Regular laboratory or discussion groups are probably the best antidote for this feeling, for in them the student can show a genuine interest in the topic in hand, without danger of being misunderstood.

There are other phases of apple polish, just as flattery off the campus finds more than one axe to grind smooth. And if you could compare the actions of the brothers of Sigma Dotta Line to the little freshman before and after he pledged the fraternity, you would say that some campus axes are ground razor sharp. This early in the year, the beginner sees both sides of the apple polish game.

THE competitions for sports, publications, and clubs so common on our campus give students a chance to practice the art more fully on each other than if they depended on Greek letter societies alone. When the manager of the ping-pong team, or the editor of the Cornell Widow's Son is not a fraternity brother or a life-long friend of the compet, said compet is likely to stretch a point or two in making sure that he "makes the grade." This type of apple polishing is really a useful rudimentary course. It requires little finesse, and is good training for the more strenuous job of getting a grade in college courses.

As apple polishing is so prevalent on the campus, a little study of it is good for defense as well as for offense. The faculty undoubtedly gets the worst of the bargain, for the teachers must continually be on the defensive, while the students get a good training on both sides. As an extra-curricular activity, apple polish is very popular, even if it does not directly bring a gold key and a name engraved on a page in the Annual.

The actual practice of the art, and the ability to detect it in others, are valuable features of a college training. A knowledge of the rudiments should give the students the ability to use apple polish with discretion. The mastery of the subject, and the power "to take it or leave it" should be useful in later life. The student who makes it a chronic habit is a nuisance. But the fellow who goes out afraid to talk to folks for fear of being considered a "yes man" is also handicapped.

THIS discussion of apple polish brings three points to our attention. Students who take to apple polish naturally should practice it correctly and learn to do the job well, Students and professors who dislike it should study it closely, so they can distinguish apple polish from real interest, and give to each its just desserts. The third point above mentioned is the ability to take a lively interest in people without feeling self-conscious or guilty of double dealing.

Apple polish is with us, it is natural

(Continued on opposite page)

'Stringless' Celery

By Denzel Curtis

THE strings, or "concealed wiring" in celery are still apt to make conversation lag at the table as each guest's tongue is busy with an irritating morsel stranded between molar and bicuspid. These strings cause much worry and tongue wagging, and as it is biologically impossible to do away with them, an attempt should be made to produce celery in which the strings are soft and tender.

The garden bean has lost its string and is now known as a snap. This accomplishment strongly suggests that relief may eventually come to people who suffer at mealtime pulling long, fibrous strings out of their celery. And it suggests comfort to those who work after the meal trying to remove the strings from their teeth.

There is some controversy as to which part of the celery stalk is responsible for stringiness, but it would be quite foolish for a plant breeder to attempt improvement without knowing the exact answer. Most people blame the vascular bundles in the fleshy, edible portion of the stalks. One investigator has argued that stringiness is due entirely to a group of tissues known as collenchyma strands. These are found close to the surface of the stalks, whereas the vascular bundles are buried deep in the flesh. Both are undesirable.

WHEN a piece of celery is broken, the vascular bundles are easily seen pulling out like long, rubber bands. They are so soft and pliable that they can be tied into a double knot without breaking. Although the bundles are bothersome and conspicuous, they are much easier to chew than the "strands", which are the real mischief makers. The strands are very hard and strong. One of them may be strong enough to support a half-gallon of water, yet they are so small that one hundred of them laid side by side form a strip only one inch wide.

Their meanest trait is to lodge between the teeth. They split so easily that any effort to twist or pry a strand free usually makes it splinter off till only a short wedge is left firmly in place, where it is bothersome and painful.

Unfortunately one of our most popular celery varieties seems to have the strongest and the hardest strands. The tenderest strands are found in a variety known as Giant Pascal, and, although this variety has fine fleshy texture and excellent flavor, it is unpopular because of its dark green color.

SEVERAL attempts have been made to combine the excellent qualities of Giant Pascal with a plant which has an attractive golden color. Perhaps the most successful manipulation was accomplished by Swarn Singh, a graduate from India who did his work here at Cornell University.

He tranferred the pollen grains of a Self Blanching celery to a mother plant selected from Giant Pascal. The seed produced a hybrid progeny which looked exactly like the green mother parent. But in the second generation several plants were discovered which had a very choice combination of quanitities, outstanding in flavor, color, and shipping quality, and also resistant to a serious disease known as celery yellows.

That further selections might be obtained, these plants are now being propagated under the supervision of Dr. R. A. Emerson of the Department of Plant Breeding and Dr. H. C. Thompson of the Department of Vegetable Crops at Cornell University.

FOR five generations the plants have been self-pollinated in order to purify the selected progeny. Last summer a suitable technique was developed for testing the degree of stringiness, and it is hoped that some relatively non-stringy plants will be found. This does not mean that the plants have no strings at all, but merely that the strings are soft and tender.

Testing is tedious and difficult to perform. The celery plant requires two full years to mature and produce seed. Year to year variations in sunlight, in temperature, in moisture or in soil may so alter the growth that any one year's records are unreliable.

We do have a few plants that are worth further attention. It they continue to measure up to good standards some of them will eventually be turned over to seedsmen, and dinner conversation will no longer be tied up, at least not by celery.

Apple Polish

(Continued from preceding page)

and inevitable. At Cornell a new supply rolls in with each incoming tide of freshmen. From the time of King Canute to the present day, men have tried with might and main to harness the ocean's power. The urge among men to apple polish is no such powerful surge, but it is quite as concontinuous. We should try to put it to the best use possible.

So the often quoted words of Ezra Cornell: " . . . . an institution where any man can find instruction in any subject" may see the development of a new course, perhaps in the psychology department, that would teach this applied art. But, you protest, would it not be hard to find properly trained instructors? No, indeed, surely some of our politician friends, bored with their many honorary degrees, would be glad to accept the chair of Applied Apple Polish at our fair university.

Extensioners To Get Together

The Annual Extension Conference of County Agricultural Agents, County Home Demonstration Agents, County Club Agents, and Extension Specialsists in Agriculture and Home Economics will be held at Cornell March 23rd, 24th, and 25th.

This conference is an annual affair for the group engaged in extension work. About 250 or more are expected to attend the conference whose program will be somewhat different than it has been in the past. Little time will be given this year to subject matter such as Animal Husbandry, Economics, etc. but will consist of joint meetings of the entire group with special emphasis on discussion. The purpose of the meeting is for those attending to reexamine their situation in light of new developments in national programs, to reconsider objectives, and possibly to arrive at a more clarified idea of what new changes will mean to extension service.

The meeting will feature many prominent speakers from the United States Department of Agriculture and also speakers from the campuses of Agriculture and Home Economics. The latter will include Dean C. E. Ladd, Director L. R. Simmons, Dr. G. F. Warren, and Dr. Helen Cannon.

As though rubber tires on tractors and wheelbarrows wasn't enough, the Agricultural Engineering department has recently built an ensilage cart with rubber tires. Can you imagine a lowly ensilage cart, unpainted, braced and boarded for hard usage, and still sporting a dashing pair of rubber tires and red wheels?

Wyoming Stampede

By Martha Omenson '38

IN your travels have you ever driven into a panorama of the West as it used to be? Such would be the sight which would reach your eyes in any Western town during Rodeo days.

Stampedes first started in the South-West when the cattlemen after their late summer round-ups, would all get together and celebrate.

The Cheyenne Frontier Days in Wyoming, the Pendleton Round-up in Oregon, and the Calgary Stampede in Canada are considered the biggest and best shows in the country. However, it is the Rodeos in the small Western towns, which are not quite so commercialized, that the cattlemen themselves look forward to and that are more like the old days.

Each year it has become the custom for the ranchers in Northern Wyoming to gather in the small city of Thermopolis, which is in a beautiful valley surrounded by red, grotesquely shaped hills with a background of snow-capped mountains.

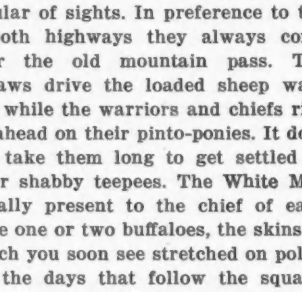
The town-people enter into the spirit of the Rodeo and the men during the preceding month grow whiskers and the more fantastic the shape of these beards the better. The cowboys themselves need little encouragement.

BEFORE going further—are you sure you can tell the difference between a cowboy and a so-called drugstore cowboy? The "real thing" is far from romantic looking. His ten-gallon hat looks as though it had been under a herd of stampeding cattle. He wears a dark shirt, bright colored 'kerchief, blue levis (which never fail to be too small for him), and the high-heeled boots have deep dents in the sides from the spurs. The last test for the authetic cowboy is that he be so bow-legged that a greased pig could easily slip between his legs. His face is wind-beaten and brown, and you will like his eyes for they are straightforward and sincere.

The ranchers bring in all of their "meanest" and "orneriest" horses; cattle are heard bawling during almost any hour of the day. The best cowponies are curried and combed, for this is their time to parade in lieu of the gaited show horses.

The Indians from the surrounding reservations also look forward each year to this celebration. There is a reason, for this valley was at one time owned by the Indians and was the meeting place of all tribes. There was the unwritten law that there would be no fighting in the Mecca of Peace. It was an excellent hunting ground, for the game found good feed in the protected valley.

THE arrival of the Indians in their full regalia is one of the most spectacular of sights. In preference to the smooth highways they always come over the old mountain pass. The squaws drive the loaded sheep wagons while the warriors and chiefs ride on ahead on their pinto-ponies. It does not take them long to get settled in their shabby teepees. The White Men usually present to the chief of each tribe one or two buffaloes, the skins of which you soon see stretched on poles. On the days that follow the squaws spend most of their time stiting on the curbs downtown with heavy shawls wrapped around them no matter how hot the day. The men spend most of



the time trading and dickering.

The day before the Rodeo things are at a high pitch. The town is full. Bets are being made on the different riders.

On the eventful day the cowboys are up early getting the horses and cattle into the rodeo ground corrals. The parade starts and the crowd gets wilder. No matter what the parade, it is good, for this spirit, like a Stampede, is contagious.

The restlessness does not slacken and by the time the stands are packed in the afternoon, the crowd itself is part of the show.

THE grounds are cleared, leaving only the referees and pick-up men who had better have speedy horses in case of necessity; and the show is on —**"TORPEDO COMING OUT OF CHUTE NO. THREE"**—he is a bad one—the rider pulls leather and is disqualified. The next rider comes out on "Flying Peanuts," after the required time the whistle blows and the two safety men close in on the bronc, lifting the rider from him. A neat job, however another day he might not do so well. Next a woman rider and what a spill she takes—from the grandstands the people can't hear what she is saying, but probably plenty. The broncs are very fascinating to watch, some rocking back and forth furiously, others throwing themselves sideways and in every describable manner trying to dislodge their riders.

The bull-dogging is dangerous and exciting. The crowd becomes silent as the cowboy rides close to the steer, watching for an opportunity to leap onto his neck. Leaping from his horse he grabs the bull by the horns and after a short struggle throws him (that is, if all goes well).

The wild horse racing is like watching a race of Mexican jumping beans. Which direction the horse will go is hard to tell. Often they jump the fences and then it's "hell to pay."

From one year to the next the ranchmen have what might be called feuds over the calf-roping and wild cow milking contests. Sometimes the town men even take a try at it. In these contests not only is an able man required, but he must have also a well-trained cow-pony. The roping of the calf is only half of the job; as soon as the rider is successful the horse keeps the rope at just the right tension while he goes over and throws the calf (provided the calf does not break away due to poor roping or because the horse lets the rope become too slack). The calf's four feet are tied and the man doing the fastest job wins a prize as well as the satisfaction of victory. Wild-cow milking is very similar. Two men work together roping the cow, one holding her and the other milking; after releasing her they ride back to the stands with their little bottle of milk.

AS dusk draws on the show is over for the first day—only to be continued with renewed enthusiasm on the following two days. Everyone goes into town after this where arguments become hot and nobody wants to miss a bit of the excitement. There may be some "rough stuff" and a little harmless shooting, but it is all in good fun.

That night there will be a big dance at the town hall that simply isn't missed. An old-time band plays for half of the time and a regular orchestra the other. The yelling and shouting is loud and the crowd so big that it really doesn't matter much

(Continued on page 85)

News And Echoes

Home-Ec Doings

From Van Rensselaer Hall

March, 1938

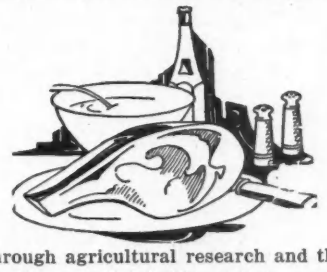
Dear Aunt Mattie,

Things have been so rushed down here with Farm and Home Week and all the excitement that I just haven't had time to write before. It seems as if there never was such a successful Farm and Home Week as we had this year. There were over 15,000 people here which hits an all time high. Maybe you don't think feeding those people is a job but the cafeteria in the Home Ec building alone served 18,000 meals and there were three other lunchrooms in the building besides. Things became so exciting that a man dropped dead in front of the Home Ec Building—I believe it was heart trouble. Mrs. Roosevelt was here for two days. Most of the people didn't know she was in Ithaca the first day and you should have seen them look when they realized that she was in the building. They followed her around when she toured the building inspecting the exhibits and wanted her autograph. She was just grand about it all and didn't seem to mind. I guess she is used to that sort of thing by this time. Governor Lehman was here too and you know that everyone likes him. We didn't see much of him in the Home Ec Building though.

The exhibits were especially good this year. I wish you could have seen them. They were so practical and set up so that everyone could enjoy them—not just those who go to college. The lectures were all tops this year too. I only wish I had been able to attend more of them than I did. In the few that I was able to attend, the theme seemed to be that "success depends on tried and tested methods, not on luck." This is true in laundry methods and it is true in cooking. You may get fine results with-out using these methods that they recommend as being the best, but your good results either come from practice or from good luck. Failures can be eliminated by using the tested methods. I wish I had known something about these before I tried to wash that silk blouse that Cousin Fannie sent me from New York. If I had only known that it should be dried in the shade and protected with a towel to prevent color smearing.

Mrs. McLean from Swift and Company was here for two days and gave a demonstration on meat and its use in the diet. I am full of new ways to fix it, but I don't suppose I can get Grandfather to eat it that way. He makes me so mad the way he won't touch anything new. Sometimes these new recipes are a lot better than the old way of doing things and a lot easier too, but he thinks that anything his mother did or Grandmother did was just perfect and I shouldn't do anything different. Maybe I'll convert him some day. Mrs. McLean set up the Easter display that they are using this year. It is the prettiest thing and not hard to fix either. Just wait until you see it in the new magazines.

Did you know that there are 300 food combinations, all in hermetically sealed cans? It was news to me alright. I still like fresh things though, but the canned ones come in very handy at times. Now that they do so much research, the cans have been improved, times and temperatures needed for sterilization of canned foods have been accurately determined, raw product has been improved



through agricultural research and the problems of distribution and consumption have been studied. It doesn't seem possible that all that goes on before a can of peas reaches us, does it? They are getting out better labels too, which is a good thing. You never can tell what you are getting until you open a can the way some of them are labeled now.

Honestly, it seems as if they are always discovering new vitamins. They have two new ones now—vitamin F and H. Vitamin F is found in connection with fat, while vitamin H is found in milk. Milk seems to be pretty nearly perfect and is of outstanding value in its function as a well balanced and indispensible food for children and adults.

Among other things, they even had a book fair during Farm and Home Week. That was something new to me. I had been to other kinds of fairs, but never a book fair. There were a lot of books of all kinds and natures arranged around the room—not like a library but more readable and understandable in their arrangement. It was such fun to go in and brouse around when there didn't seem anything else of interest at the moment. The room was always such a rest and relaxation after the hustle of the halls and the jam of the lectures.

You remember Miss Brewer don't you? She gave several lectures on yeast breads and ways of serving them. You sure would put it all over the Ladies Aid if you served some of the things she showed us, and they weren't hard either. She is such a likeable person and I enjoyed her so much.

Brother Bill would have liked the fashion shows that were put on each day at noon. Some days they had foreign costumes, another time a parade of those clothes that the students had made themselves, and then the new fashions. It was really good and put on in a professional way. My roommate was in them and she got a big kick out of it. I guess the guests did too by the number that crowded Bailey Hall each day. There was also an exhibit of clothes through the years—or something like that that showed the fashions and how they have changed. I certainly am glad that I live now-a-days and not when they wore bustles and all those lacings.—I never could have gotten to an eight o'clock class on time. I have enough trouble now. An exhibit of rayon was also set up. It is surprising the number of different things that are made from rayon

Farm and Home Week is all a thing of the past now, but it was a grand experience for us here at the college. It gave us a chance to meet some of the prominent people we hear about and hope to meet and to talk to if we having a terrible time trying to decide are lucky enough. All the seniors are what they are going to do next year. It is a great problem. Anyway it is a consolation to know that a home economics education is the basis of a variety of jobs in professional, educational, business, social welfare and institution management fields. Home economics has also gone into the business world entering the secretarial and clerical positions in offices where a knowledge of home economics is essential. Our graduates hold positions in stores as buyers, designers, training supervisors, saleswomen and owners. All this looks pretty hopeful as I look into the future and wonder what will happen after graduation. I have never been sorry that I took Home Economics at college. It is something that I can always use no matter where I am or what I am doing and it practically guarantees me a job, if I want one.

Hope you and Uncle Ed are both well and are not having the blizzard that we are having right now. It is snowing hard and is terribly slippery.

My best to all,

Betty Co-Ed.

Cornell '32

By J. T. Kangas

DEMETER HADJIS '32 is not of the usual stamp graduated from the College of Agriculture at Cornell, though he is in the field of agriculture. Born and reared in Greece, he came to Cornell with a single purpose—to learn all he could about farming, and after an intensive four years back he went to the homeland to work and to teach what he knew as head of the Agricultural Department of the American Farm School at Salonica.

This school has an interesting history. It was founded in 1904 by Dr. John H. House and Dr. Edward Haskell, missionaries to the Balkans who were impressed with the need of giving the poor, war-ridden peasants a practical education.

This was under the Turkish government, and the school continued under the Greek government. After the Greco-Turkish War in 1922, a million and a half Greek and Aremenian refugees from Asia Minor were crowded back into Greece. Then the Treaty of Lausanne enforced a further exchange of populations between Greece and Turkey. As the Turks gave up their European lands in Macedonia, the refugees largfely settled in this section about the American Farm School. The Greek refugees from the highlands of Asia Minor knew no way of life but agriculture, and the problem was to make this land, much of which is mountainous and arid, support a huge population.

Demeter Hadjis is one of the young m who flocked from all parts of Greece to attend this school. After being graduated, instead of going back home to farm, he came to Cornell University to study further, and to carry this knowledge back with him.

At Cornell Demeter was not prominent in the usual campus activities, but he was a real student. In the summers he varied this intensive program of studies by working on the Waldorf Farms in North Chatham, New York.

That Demeter Hadjis was no ordinary student was made obvious one summer. While he was still an undergraduate on vacation, the foreman or manager of the farm on which he was working was unable to make the trip to the State Fair at Syracuse to show the cattle. Demeter took his place, taking like a veteran the full responsibility for the care, handling, shipment and showing of a carload of cattle.

As Agricultural Teacher back at the Farm School near Salonica, Demeter has a wide field of studies to cover without a large staff of assistants. In the entire school there are only a score or so of instructors. Demeter supervises crops, dairy, livestock, field work, everything, and his training plus his personality give the work a new vitality.

A QUOTATION from an article in the December 21 issue of the Dairymen's League News says: "... A few months ago when more cows for the dairy were needed, Demeter made a trip into Jugoslavia where he selected nine fine Sementai cows and one Holstein. He marched them thirty miles to the railroad station, remained forty-eight hours with them in one small box car, with nothing but milk for nourishment, one cow having demolished the bag of food he had prepared for the journey."

The school course lasts four years; boys from thirteen to fifteen are admitted after completing six years in the Greek public schools. Half of each day is given to books; half is given to practical application of knowledge gained.

In the first two years each boy goes through the practical departments as a beginner, in the other two years he goes through these same departments as a responsible worker, to graduate as an up-to-date practical farmer, and a man who will be a leader in his home community.

IN farm practice, one of the most important conrtibutions of this school has been "dry farming." Annual rainfall in this region is only about seventeen inches. Much of the land is mountainous and is best fitted to stock farming. Imported purebred stock—Jersey cattle, Southdown sheep, Rhode Island Red and White Leghorn chickens are important in making the livestock of the land more valuable. A fine breed of "Larger Black" pigs has been developed.

Grain crops are important, and adapted varieties of wheat are making it possible for the community to feed itself—each peasant has only ten to fifteen acres of land. American wild grape root stock, resistant to Phylloxera, is reviving the vineyards; trees from the schooi are available for orchards of fruit and mulberry trees and for covering the bare hills.

Demeter Hadjis is in his chosen field, and loves the work. He will soon marry a Greek girl trained in the Home Economics department of the University of Athens. The school is building a little stone cottage for his home. He will continue for many years to be a leader in this school, that started with fifty-two barren acres and ten orphan boys, and is now a modern farming community in an old land.

Usual Old Farm Home In Greece

Home of a Graduate of the Farm School

Devoted to Local Events

The Campus Countryman

Around the Top of "The Hill"

Volume XXXV | Ithaca, New York, March, 1938 | Number 6

DEMETER HADJIS '32

(Continued from page 82)

Wyoming Stampede

what the bands are playing. People dance in circles and crack the whip usually with the last person wiping up the floor. Square dancing is especially popular.

The sheepherders who have been saving for this occasion spend most of their time in the gambling houses and saloons which are all wide open. Outsiders may believe that the days of the feuds between the cattlemen and the sheepmen are entirely over, but a cattleman hates sheep and anything to do with them, and vice versa. Before the week-end is over there are usually some good "free-for-alls."

SOMETIME during the evening the Indians come in and dance. The squaws with their brilliant vests of beads or elk teeth over dark dresses and moccasins, and carrying papooses, stand in a circle around the music men and do a slow rhythmic "jog". This furnishes a background for the grotesque dancing of the braves with their warpaint, huge feathered headdresses, and loin cloths. Their brown skins shine with perspiration from the exertion of the dance. The music consists of some native drums on which the old men pound as they chant in rather high, cracked voices. Each dance is symbolic of some special act, or perhaps of an animal. Very often the squaws remain seated in the middle. Only in one dance, the Rabbit Dance, do the men and women dance together. Once in a great while some auspicious brave will ask a white woman to dance with him—which is a great honor.

And so far into the night goes the Rodeo life in a small Western city.

Faculty Notes

Professor Bristow Adams, Editor of Publications of the College of Agriculture, has recently returned from a six-months trip around the world while on sabbatic leave last term. His trip, mostly by freight steamers, took him into South America, Africa, New Zealand, and the East Indies.

"Being plunged from eucalyptus trees and palms of the tropics to snow in Ithaca has sort of left me breathless," confided the deeply tanned Mr. Adams as he struggled to keep his appointments with various clubs and societies straight.

Highlights of his trip were an overland jaunt across the Andes made by auto because the railroad tracks were washed out, a 250,000 word journal entitled, "South of the Equator", and 25 water colors many of ships' funnels, "the only characteristic thing left on modern steamers."

Dr. Arthur A. Allen, professor of ornithology at Cornell, was elected president of the National Wild Life Society at its recent meeting in Baltimore. The society is a national organization of persons interested in the study and promotion of wild life conservation and management.

Four Professors have been appointed heads of departments for the 1938 New York State Fair. They are Kenneth L. Turk, Animal Husbandry, cattle; Lewis M. Hurd, Poultry Husbandry, poultry production; Robert B. Hinman, Animal Husbandry, baby beef sale; and Earl A. Bates, advisor in Indian Extension, Indian village.

Professor Ora Smith, Vegetable Crops, left recently for a seven months' sabbatic leave in which he and Mrs. Smith will visit eighteen European countries. His object is to study at experiment stations and universities where potato research is in progress.

Professor Mary E. Duthie, Rural Social Organization, will be on sabbatic leave this term to study folk customs and dances in the Balkan and other European countries.

Professor Bryon B. Robb, Agricultural Engineering, together with his wife and daughter, Frances Robb '36, left Ithaca late in January for a motor trip of several weeks in Florida.

Professor Pascal P. Pirone '29, Plant Pathology, left February first to become associate professor of Plant Pathology at the New Jersey Agricultural Experiment Station, New Brunswick, N. J.

The color pictures of the chick development from the egg made by Professor Alexis L. Romanoff, Poultry, and Elmer S. Phillips, Extension, have attracted much attention. They were featured in the Country Gentleman for January with a descriptive article, "Counting Your Chickens", by Meade Summers '26. The pictures were shown every day of Farm and Home Week in the Poultry building and again attracted much attention.

What's This Weed, Please?

Over 1500 specimens of weeds arrive at the Plant Science Building for identification each year. Prof. Muenscher, weed specialist, states that of these, Poison ivy is most common. Most plants are sent in by county agents who have received them from interested or troubled farmers.

Some of the containers in which the weeds arrive are interesting: paper ice cream containers, tobacco tins, pint bottles, jars, candy boxes and envelopes.

That baby blizzard we had scheduled for Farm and Home Week didn't materialize. Good weather, coupled with a very attractive program of over six hundred lectures and exhibits, brought a record crowd. The total registration was 15,015 or about four thousand more than last year.

Notable of **Farm and Home Week** this year was the large increase in the attendance of high school students. In all over 150 high schools were represented. Directors of Farm and Home Week believe that in the future more lectures and demonstrations especially suited to these young people will be initiated.

Walking through the Agricultural Engineering laboratory the other day, we noticed many new tractors and a cultivator shining with red paint and evidently brand new. Professor Fairbanks who happened to be strolling through, explained that they were the new rubber-tired equipment for the course in Farm Power Machinery.

"They're dandies," said Mr. Fairbanks, "fine comfortable seats and a place for a radio." We thought we were being kidded, but after accepting an invitation to try the seats and seeing the space where a receiving set would fit in, we decided that the farmer is not the Forgotten Man, at least as far as his equipment goes.

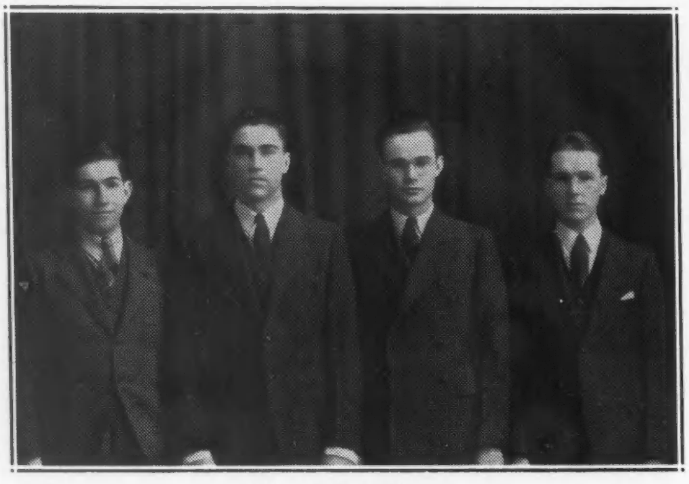
Flohr and Freeman Find Profit in Speaking

Jerome Flohr '38 speaking for the negative won first prize in the annual Rice Debate Stage held Monday evening of Farm and Home Week. William G. Walter '38 won second prize speaking for the affirmative. Keen competition was given by William T. Prescott '38 speaking for the negative and Martin J. Russell '40 speaking for the affirmative. The alternates were Chester H. Freeman '39 and Alexie N. Stout '38.

The question for debate this year was, Resolved: "That the distribution of milk in cities of over fifty thousand inhabitants in New York State shall be made a public utility."

The prizes of $100 and $25 respectively are given by Professor Emeritus James E. Rice former head of the Poultry Department.

Eastman Stage



Rice Debate Stage

Freeman Wins

In the twenty-ninth annual Eastman Stage Public Speaking Contest held Thursday evening of Farm and Home Week, Chester H. Freeman '39 won first prize speaking on "Get them While They Are Young." Second place was won by Harold E. Ross '38 who spoke on "A Thief in the Night."

The other contestants were Donald R. Nesbitt '40, Thomas W. Albright '38, Charles A. Kotary '38, and Kilian Schneider '39, alternate, who spoke in the absence of Frank M. Shafer Sp. Ag.

The prizes of $100 and $25 are donated through a gift of Mr. R. R. Eastman of Waterville, New York. Carl E. Ladd, dean of the College of Agriculture, presided. Mr. Freeman is at present Managing Editor of the **Countryman.**

Records Shattered

Attendance records weren't the only records shattered during Farm and Home Week. A record crowd of 3000 people saw Archie Lobdell of Sullivan County sever a ten-inch beech log in 38.3 seconds to win the wood-chopping championship of New York State. The best previous time was the 41 second record held by Walter Reynolds, of Dutchess County, who did not compete this year.

The Home Economics Cafeteria also broke their record by serving 2700 people in one day. The mailing room reports a record distribution of 45,000 bulletins. 1,015 people attended the Forestry exhibit and made estimates of the number of pine cones in the exhibit.

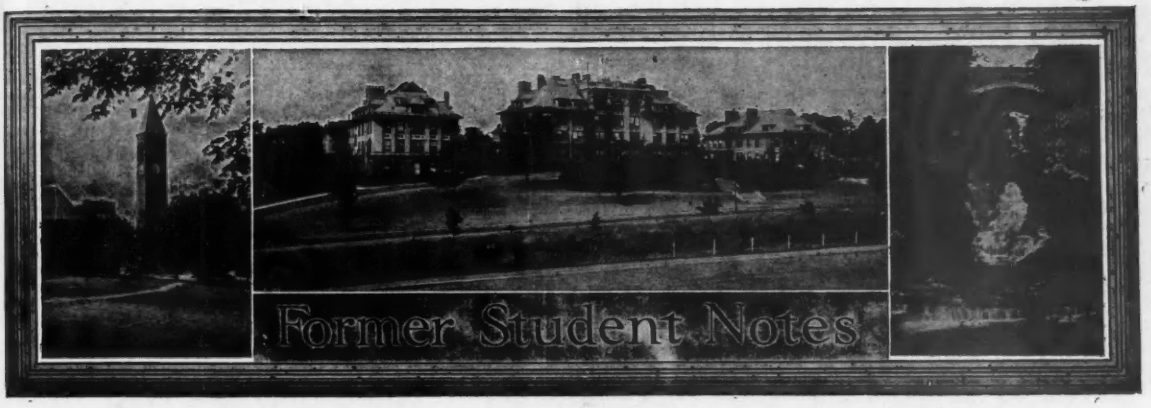
Auction Sale Brings Large Crowd

According to Professor E. S. Harrison of the department of Animal Husbandry, from 3000 to 3500 people were present at the Dairy Cattle Auction Sale held February 18th during Farm and Home Week. Twenty-eight head of Cornell-bred cattle were offered and practically all were purchased by New York State breeders. The top animal was a Holstein bull calf which sold for $650. The twenty-two Holsteins sold turned in one of the highest averages in many years for private sales in the East with an average of $292.10.

There is one thing we can't explain and that is how they replace the burned out bulbs in the ceiling of Bailey Auditorium. Do they have a ladder long enough to reach the sockets, or does some super-man hang by his toes from one of the skylights?

The second term is well under way, and whether Farm and Home Week visitors realized it or not, some classes were being held. But doesn't it seem a shame that any instructor would ask his students to sit through a sleepy fifty-minute lecture when there are so many worthwhile exhibits to see or lectures to hear in departments other than the one in which the student is doing his work? Surely one of the purposes of a university should be to broaden and not stereotype interests.

In the same connection, wouldn't it be more convenient if Farm and Home Week schedules could run on regular University schedules or vice versa? Students attending Farm and Home Week lectures and getting out on the hour must get down to the lower campus in nothing flat in order to be ready for classes which start on the hour.



'13

Dr. George C. Suplee, associate director of research for the Borden Company, has reported the discovery of lactoflavin (vitamin G) and the adoption of methods for its mass production in concentrated and purified form from milk derivative.

'14

Last June Henry B. Steer received the Ph.D. degree at American University, Washington, D. C. Majoring in economics, he wrote his thesis on "Stumpage Prices of Privately Owned Timber in the United States" which will be published as a technical bulletin of the United States Department of Agriculture. "Hank" is in the Division of Forest Economics, Forest Service, Washington.

'15

Sara T. Jackson is associate head of the science department of the Brockport Normal School, Brockport, N. Y., where she lives at 155 Utica Street. Formerly Sara was in the Household Arts deparment at Brockport Normal.

'19

George A. Spader is still teaching horticulture and coaching basketball at the State School of Agriculture, Morrisville.

'20

Frank L. DuMond is now director of the Grand Rapids Public Museum, Grand Rapids, Mich., where he has been since 1923. He is particularly enthusiastic about his new fireproof, windowless museum that will be occupied in July.

'21

John R. Fleming was assistant director of information for the United States Department of Agriculture, Washington, D. C. He recently was appointed Director of Economic Information for the Department. Jack was a former editor of the Cornell Countryman.

'23

"Sam" E. Davis Jr. is now secretary of the New York State Forestry and Park Association, with headquarters in New York City.

Richard B. Farnham is extension specialist in floriculture at the New Jersey College of Agriculture. Last January 31st. he spoke on "Planning Your Seed Order" over station WOR.

'28

On January 10, Mr. and Mrs. H. Victor Grohmann announced the birth of a son, Victor Nelson Grohmann. Mr. Grohmann is a partner with William R. Needham '25 in the advertising agency, Needham & Grohmann, 500 Fifth Avenue, New York City. He resides at 494 North Forest Drive, West Englewood, New Jersey.

'30

Eleanor S. Faile is working in the Hastings Laboratory, Tarrytown Road, Tarrytown. She lives at 7 Saxon Wood Road, White Plains.

Last July 25, 1937, Leroy D. Lamb married Dorothy L. Leese of Hanover, Pa., where he is plant manager of the H. E. Koontz Creamery Company of Baltimora, Md. They reside at 234 Baer Avenue, Hanover, Pa.

'31

Frederick W. Schutz and Mrs. Schutz (Phyllis L. English '36) have a son, Daniel William Schutz, born August 26, 1937. Fred is practicing veterinary medicine in Brewster.

'34

Lieutenant Henry Ashton taught economics at Alfred University for the last two years. Now he is a member of the academic and tactical staffs of Culver Military Academy, Culver, Ind.

John J. Ferraro, former Varsity football star and Senior captain of the basketball team here at Cornell, coaches basketball at Queens University and conducts an oil business in Kingston, Ontario. His address is 4835 Melrose Avenue, Montreal, Canada.

Mary C. Patterson recently passed the Civil Service examination for senior laboratory technician, Division of Tuberculosis, State Department of Health. Mary is living at 636 Stewart Avenue, Ithaca.

'35

On February 3 Thomas J. Curry married Mary McGarr of Auburn, who is a graduate of St. Mary's Hospital, Rochester, and superintendent of the operating room at Mercy Hospital, Elmira. They reside at the Chimneys, Auburn, where Curry is with the International Harvester Company.

Orville Terry has completed his work with the Vegetable Crops Department, receiving his Master's Degree last September, and has gone home to help his father on their farm at Orient, on Long Island.

Virginia Elizabeth Yoder of Watertown and Herbert W. Briggs, Professor of International Law at Cornell, were married December 23, 1937. They will reside at Thurston Court, Ithaca.

'36

Dorothy Calkins is teaching Home Economics at Kendall.

Wayne Crandall married a girl from the West this last summer. He is teaching Agriculture at Almond. The Agriculture of the Empire State suits him even though the girls from this state do not.

Mary Crary married Harold Dillenbeck '37 October 16, 1937. Their home is in Silver Spring, Md. Mrs. Dillenbeck attended Merrill-Palmer the last term of her Senior year.

Douglas Deuel recently moved into Saratoga County to be the County Club agent in charge of 4-H Club work in that county. He has been an agent-at-large since his graduation in preparation for a new county postiion.

Helen Elizabeth Fellows married Edward Allen Reynolds October 2, 1937. They are making their home in New York City.

Esther Harris started October 12, 1937, as assistant dietitian in the George F. Geisinger Memorial Hospital at Danville, Pa.

Ruth Hill and Burel H. Lane '36 were married in New Haven, Conn., October 22, 1937.

George W. Hoffman of Odessa, N. Y., married Bernice Gertrude Clair of Big Flats, N. Y. Mr. Hoffman entered the College of Agriculture as a two-year special student in 1934.

Jean B. Ketcham, agricultural conservation agent at Ithaca, married Margaret J. Powers of Ithaca on Oct. 27.

Oscar R. LeBeau is now research agent with the American Vocational Association, Denrike Building, 1010 Vermont Avenue, Washington, D. C. He was formerly of the agricultural education department of Hampton Institute, Hampton, Va.

Louise G. Manley is statistical clerk in Agricultural Economics, Cornell. She lives on Ellis Hollow Road, Ithaca.

Norm Merkel is working with his brother at Miama, Florida. He is helping to manage the greenhouse range which they own there.

Richard Milk is working for the Agricultural Conservation Department in Ithaca. His address is 306 Farm Street. We are expecting his trip to the preacher soon.

William E. Ozard is working with the New York State Agricultural Department, specializing in the Dutch Elm tree disease.

Dorothy M. Palmer started her duties as staff dietitian at the University Hospital, Ann Arbor, Michigan, October 1.

Eleanor Pierce married Gerald Hand last June as she decided to put her home ec knowledge into practice. She is still teaching Home Economics at Fillmore.

'37

Herbert N. Abrahams is in the production department of S. Karpen and Brothers at the Chicago office where he was transferred to from the New York office. Last February 5 his engagement to Virginia M. Weil of Chicago was announced. He resides at 636 West Cermak Road, Chicago, Ill.

Jean Thompson is teaching home economics in the Little Falls High School, Little Falls.

Lucia M. Angell is employed as a governess at the home of Professor Fry of Rochester University, 37 Beckwith Terrace, Rochester.

George Ash, Jr., is a salesman for the Firestone Tire and Rubber Company. He lives at Sleepy Hollow Road, Ossining.

Burton Buell is working for the R.P.I.A. vegetable association in New York City. His address is 43 West Liberty Street.

Edward Cockram is the 4-H lub agent in Cattaraugas County, another new county to hire a 4-H agent for the first time. It is a big county with a big job to do but Eddie can do it. He was working with the G.L.F. before taking this job.

Janet Coolidge, a floriculture major, was married Friday, December 17, in Sage Chapel, to Bob Child also of the class of '37. Many of the bride's and bridegroom's friends witnessed the ceremony. While in college Jan was a Delta Gamma, president of the Floriculture Club, president of Unit I Balch and a member of the Glee Club. Bob was president of Alpha Zeta fraternity, member of Ho-Nun-De-Kah, Cosmopolitan Club and Freshman Advisory Committee. The couple will make their home in Ithaca.

Bob Falkey is also doing inspection work for the R.P.I.A. in New York City. His address is 43 West Liberty Street.

Niel Glassbrook is working as vegetable inspector for the Snider Packing Company, located at Wayland, New York. His address is Wayland, New York.

John Hoene has been an instructor in Floriculture at Cornell since last September, replacing Stan. Wadsworth who is teaching at Washington State. February 1st he became associated with the Duluth Park Dept. and American Moss Peat Co., Eveleth, Minn.

Edmund Hoffman and Roberta Molusky of Callicoon were married January 1, 1938, at Monticello, N. Y. They are living at Virgil where Ed teaches Vocational Agriculture.

Cliff Loomis is assistant farm bureau agent in Delaware County, after serving for a few months in the Soil Conservation program. He was an officer in the R.O.T.C. while in school.

Kaino Makarainen is working with Schrafft's and is living with Vieno Pertula '37 at 137 E. 45th Street, New York City.

Leon McNair was another Cornellian to find his way into a new 4-H Club Agent's position. Leon is working in Fulton County in the Mohawk Valley.

Mary Marlow is now working at Lord and Taylor's, New York City; her home address, 32 North Ocean Avenue, Freeport.

Catherine Mattoon is associated with Schrafft's as a student trainee. She lives at Latham House, 138 E. 38th Street, New York City.

Helena E. Palmer, now Mrs. Alexander C. Wall, is in charge of foods and nutrition and the home management program for the Syracuse home bureau at Syracuse, N. Y., where she is now living.

Beatrice C. Schempp of Ithaca and Robert B. Reddick of Ithaca were married December 24, 1937. They are living on Mitchell St. Extension, Ithaca.

Mary Pratt married Neil Kurdt last summer and they are now living at 326 Plymouth Ave., South, Rochester, N. Y.

Sigrid Persson, class of '38, of Solvay, N. Y., married Mason Wood Reger of Shinnston, W. Va., August 28, 1937. Mr. Reger is now teaching in Sherard, W. Va.

Bill Sherman is teaching agriculture at Albion this year, having transferred from Fillmore where he taught last year. He is taking a survey of the farmers and also Cornell graduates around his town. He promises more news later. He says, "I still enjoy the Countryman even though I do count the ads first".

Mrs. Callie Smith is field representative of the eastern division of the Wheat-Flour Institute of Chicago with headquarters in New York City. She is a widow with two children who are in private schools. She formerly lived in Ithaca for several years.

Robert Smith has taken to 4-H Club work again, this time in Orleans County where he is the regular agent with offices at Albion. His previous experience in the work was in Livingston County where he was Acting-agent last summer.

Katrina Tanter is in the Co-operative school for Student Teachers in New York City, doing field work in the Harriet Johnson Nursery School.

Mr. and Mrs. John P. Kolar of Ithaca announce the engagement of their daughter, Miss Helen M. Kolar, to Robert A. Van Order, son of the late Mr. and Mrs. Arthur H. Van Order.

Miss Kolar is a graduate of Erie East High School and Erie Business College in Erie, Pa. Mr. Van Order was graduated from Ithaca High School and from the College of Agriculture in 1936. He received his Master of Forestry degree in October, 1937.

Another indication that Cornell is known the world over, is the number of bulletins which the mailing room sends out. The countries to which they are sent also should be known. Mrs. Sherwood, the lady whom so many of us see each day in the mailing room, has revealed some interesting facts. She tells us that we cannot name a civilized portion of the globe which does not receive Cornell bulletins. Iceland, Syria, most parts of Africa, Madagascar, Siberia, Borneo and many remote islands off the Pacific coast. In addition, almost every Agricultural college in the world receives the bulletins.

Mrs. Sherwood also tells us that 1,111,272 bulletins were sent out from the mailing room in a year; extension bulletins having the greatest demand. We have over 600 bulletins in print and each year many more are added.